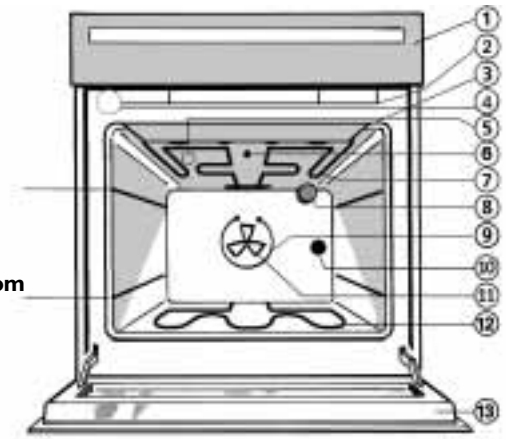
AKZ 677
GB IE

PRODUCT DESCRIPTION SHEET



1. Control panel
2. Cooling fan [1] (hidden)
3. Grill safety guard [2]
4. Door lock [3]
5. Catalyser
6. Upper heating element safety guard
7. Upper heating element
8. Rear light [4]
9. Round heating element
10. Seat for turnspit
11. Oven fan
12. Lower heating element (hidden)
13. Oven door

[1]The fan will come on when the oven reaches a certain temperature and may continue for a few minutes after the oven has been switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.
[2]Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

[3]An automatic "door lock" mechanism activates during pyro-cleaning and the "⊸" indicator lamp lights up on the display. The oven door will heat up during pyro-cleaning hence children must be kept **well clear of the appliance.**
[4]Opening the oven door when the oven is off, the internal light will come on.

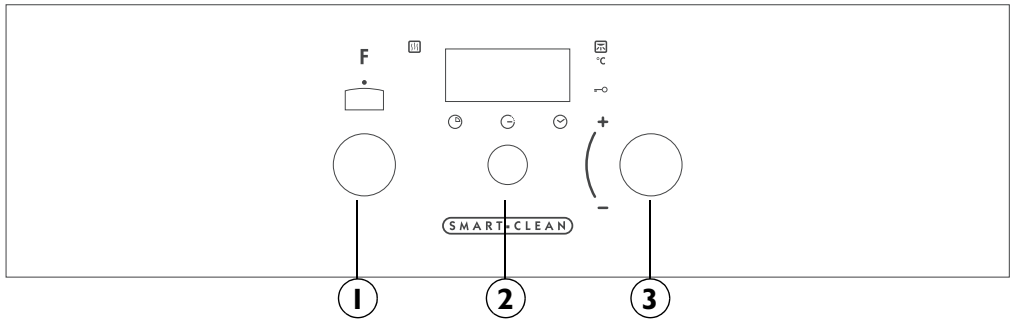
ACCESSORIES

Turnspit:

2 wire

Grill Pan Set":

CONTROL PANEL



1. On/Off - function selection knob
2. Button to select and confirm programmes
3. Knob to change preprogrammed values (temperature, time, levels)

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven function chart

Function	Preset temperature	Temperature range	Description of function
Oven OFF	-	-	-
LAMP	-	-	• To switch on the oven light.
MLTF (Heat Maintenance)	35°C	-	• To maintain constant temperature inside the oven. • 35°C: to raise pasta, bread and pizza. • 60°C: to keep cooked food warm. • Ideally the first shelf level should be used.
STATIC	225°C	50°C - 250°C	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place food in the oven as soon as the indicator light "C" switches off. • Ideally, the second or third shelf level should be used.
PASTRY/FAN	200°C	50°C - 250°C	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly.
FAN/ THERMOVENTILATED	200°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	3	-	• To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. This function can be set to different power levels (min. 1. - max. 5.). The default position is (3). • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Ideally the meat should be turned during cooking
GRILL + TURNSPIT			• The turnspit can be added to the grill function. • To roast meat and poultry. Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided. • Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle. • Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters. • Don"t forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
TURBO GRILL	3	-	• To grill large joints of meat (roast beef and other roast meats). • The function allows various settings (1 min. - max. 5.). • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
PIZZA/BREAD	-	P1- 260°C P2- 220°C	• To bake pizza, bread, focaccia.
PYRO-CLEAN	Further details can be found in the instruction manual.		• Self-cleaning time can be set from a minimum of 2 minutes to a maximum 3 hours.
PYROLISE EXPRESS	Further details can be found in the instruction manual.		• For a preset self-cleaning time of 1 hour 15 minutes.

Important notes:
During the self-clean cycle you are advised not to remove any of the accessories provided with the oven to prevent any further increase in the outside temperature of the door and to assure more thorough cleaning of the lower part of the oven.

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COOKING TABLES

FOOD		Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT	Lamb, mutton		X	2	2	200	90 - 110
			X	2	2	200	90 - 110
			X	2	-	200	90 - 110
	Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	100 - 110
			X	2	2	200	100 - 110
			X	2	-	200	100 - 110
	Chicken, Rabbit, Duck		X	2	2	200	80 - 90
			X	2	2	200	80 - 90
			X	2	-	200	80 - 90
	Turkey (kg. 3-4)		X	1	3	200	160 - 180
			X	1	3	200	160 - 180
			X	1	-	200	160 - 180
	Goose (2 Kg)		X	2	3	200	100 - 130
			X	2	3	200	100 - 130
			X	2	-	200	100 - 130
FISH	(WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	50 - 60
			X	2	1	190	50 - 60
			X	2	-	180	50 - 60
	(CUTLETS) (1 kg.) Sword Fish, Tuna		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
			X	3	-	180	50 - 60
VEGETAB.	Stuffed peppers and tomatoes		X	2	-	200	60 - 70
			X	2	-	190	60 - 70
			X	2	-	180	60 - 70
	Roast potatoes		X	2	3	200	50 - 60
			X	2	3	200	50 - 60
			X	2	-	200	50 - 60
PIZZA BREAD	Pizza - Bread	P1	X	2	-	260 - 240	15 - 20
		P2	X	2	-	220 - 240	15 - 20
		P1	X	1-3	-	260 - 240	20 - 30
		P2	X	1-3	-	220 - 240	20 - 30
CAKES CONFECTIONARY ETC	Leavened cakes		X	2	-	170	40 - 50
			X	2	-	180	40 - 50
			X	2	-	170	40 - 50
	Filled pies (with cheese)		X	2	-	190	70 - 90
			X	2	-	180	70 - 90
			X	2	-	170	70 - 90
	Tarts		X	2	-	180	50 - 60
			X	2	-	180	50 - 60
			X	2	-	180	50 - 60
	Apple strudel		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
			X	2	-	180	50 - 60
	Biscuits		X	2	-	160	30 - 40
			X	1-3	-	150	30 - 40
			X	2	-	150	30 - 40

FOOD		Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
CAKES CONFECTIONARY ETC	Choux buns		X	2	-	190	40 - 50
			X	1-3	-	180	40 - 50
			X	2	-	180	40 - 50
	Pies		X	2	-	200	50 - 60
			X	2	-	180	50 - 60
			X	2	-	190	50 - 60
	Filled fruit pies e.g. Pineapple, Peach		X	2	-	180	50 - 60
			X	2	-	180	50 - 60
			X	2	-	180	50 - 60
	Meringues		X	2	-	120	150 - 180
			X	1-3	-	120	150 - 180
			-	2- 4	-	120	150 - 180
	Vol-au-vents		X	2	-	200	30 - 40
			X	2	-	190	30 - 40
			X	2	-	190	30 - 40
	Soufflés		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
			X	2	-	190	50 - 60
	Lasagna		X	2	1	200	50 - 60
			X	2	-	190	50 - 60
			X	2	-	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD		Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
MEAT	Steak		X	3-4	4-5	40 - 50
	Cutlets		X	3-4	4-5	30 - 40
	Sausages		X	3-4	4-5	30 - 40
	Chops		X	3-4	4-5	30 - 40
	Chicken legs		X	3-4	4-5	40 - 50
	Kebabs		X	3-4	4-5	40 - 50
	Spare ribs		X	3-4	4-5	40 - 50
	1/2 chicken		X	3	4-5	50 - 60
	1/2 chicken		X	2	3-4	50 - 60
	Whole chicken		X	2	2-3	60 - 70
	Roast (pork, beef)		X	2	3	70 - 80
	Duck		X	2	3	80 - 90
	Leg of lamb		X	2	3	70 - 80
	Roast beef		X	2	3	50 - 60
	Roast potatoes		X	3	3-4	50 - 60
FISH	Fish (gilthead, trout)		X	2	2-3	50 - 60
	Fish (steaks)		X	3-4	4-5	30 - 40

N.B: GRILL, turn meats halfway through cooking time.

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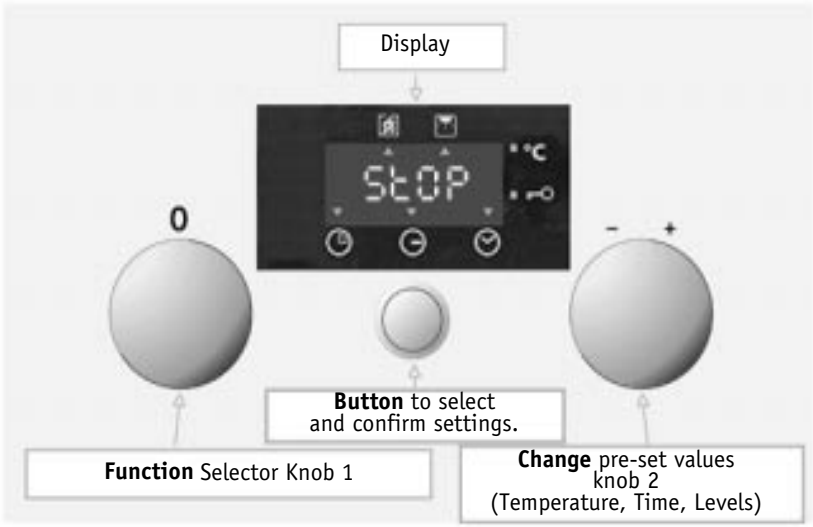
PROGRAMMER DESCRIPTION SHEET

Description of control panel



Description of display

Safety features

- When the oven door is open the display will show:

Close the door to proceed

Automatic switch-off device

- For safety reasons, the oven switches off automatically (except for the oven light) after 4 hours of continuous operation.

PYRO-CLEAN (self-cleaning)

- During self-cleaning, an automatic **"door lock"** activates and the "🔑" indicator lamp lights up on the display.

Using the oven for the first time

When the oven is connected to the power supply for the first time, or reconnected after a power failure.
StOP is shown on the display and the door is blocked for a few seconds.

Setting the clock

Turn knob **1** to **"0"**.
Press the button until the indicator ▼ blinks above the symbol ⏲.
Turn knob **2** (within 10 seconds) to set the time of day; the time will blink on the display.
Press the confirm button or wait 10 seconds to have the setting accepted automatically.

Select cooking function

Turn knob **1** to the chosen function (see product sheet): the temperature or the pre-set grill level will blink on the display.
If the displayed value is correct, press the confirm button or wait 10 seconds to have the value accepted automatically.
Turn knob **2** to modify the value shown: the temperature or grill level (where selected) will blink on the display.
Press the confirm button or wait 10 seconds to have the setting accepted automatically.
The oven will turn on after 10 seconds:
the temperature lamp will light up on the display until the oven reaches the pre-set temperature.

N.B. Values set can also be changed during cooking by turning knob **2**.

At the end of the cooking time, turn knob **1** to **"0"** to turn the oven off. The time will reappear on the display.

Timer

The timer can only be set when the oven is not in use and for a maximum setting of 3 hours and 59 minutes.
To set the timer:

1. Leave knob **1** at **"0"**.
2. Press the button until the indicator ▼ on the display blinks next to the ⏲ symbol.
3. Turn knob **2** to set the required time.
4. Press the confirm button or wait 20 seconds for the setting to be accepted automatically; once the set time has elapsed, a buzzer will sound and "End" appears on the display. Press the button to stop the buzzer and the time will return to the display.

To cancel any selection: turn knob 1 to "0".

To disable button tones press the button for 5 seconds.
Repeat to restore button tones.

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Selecting the cooking time

1. Set the function and temperature or grill level (see paragraph titled “Selecting cooking function”).
2. Press the button until the indicator ▼ blinks next to the symbol ◔.
3. Turn knob **2** to select cooking time. The display will show the selected time with the “-” sign before it.
4. The oven will switch on 20 seconds later and the display will show the time remaining to end of cooking. At the end of the cooking time, the oven switches off automatically, a buzzer sounds and “End” is shown on the display. The oven light stays on for 25 minutes. Press the button to switch the buzzer off. Turn knob **1** back to **“0”**, the oven light switches off and the time returns to the display.

Selecting the end of cooking time with delayed start

1. Set the function and temperature or grill level (see section titled “Selecting cooking functions”).
2. Press the button until the indicator ▼ blinks next to the symbol ◔.
3. Turn knob **2** to select cooking time. The display will show the selected time with a “-” sign before it.
4. Press the confirm button, the indicator ▼ lamp will blink next to the ◷ symbol and the display will show the time of day and cooking time.
5. Turn knob **2** to select the time you'd like the oven to switch off at (the oven can't be programmed more than 23 hours and 59 minutes in advance).
6. Press the button until the time of the day reappears or wait 20 seconds for the setting to be accepted automatically.
   The oven automatically calculates the start cooking time on the basis of the total cooking time and selected end of cooking time.

N.B. Turn knob **2** by one click to check the chosen temperature or grill level.
Press the button to check or modify both the cooking time and the switch-off time.

Selecting self-cleaning functions

Self-cleaning functions (depending on model):

“Pyro-clean” ▦: this function has a pre-set duration of 3 hours and can be altered up to a minimum of 2 hours. The display shows “CLn”.

“Express” ⓔ: this function has a pre-set duration of 1 hour 15 minutes. The display shows “ECLn”.

“6th Sense” 6: this function calculates the duration in accordance with the level of grime. The display shows “SEnS”. This function can only be selected when the oven is cold; if the oven is still hot, “Hot” will appear on the display. The display will only show “SEnS” once the oven has cooled sufficiently.
Turn knob **1** to the desired self-cleaning function (Pyro-clean, Express or 6th Sense) and press the confirm button. At the end of self-cleaning, the display will show “End”.

Selecting the duration of the pyro-clean function

1. Turn knob **1** to the **“Pyro-clean” function**.
2. Press the button until the indicator ▼ blinks beside the ◔
3. Turn knob **2** to select the required duration (the display will show the maximum pre-set duration of “03.00”; this can be altered up to a minimum of 2h.).
   Press the button to confirm.

Selecting the end of pyro-clean time with delayed start

1. Turn knob **1** to the required function (Pyro-clean, Express, 6th Sense). When selecting the “**Pyro-clean**” function, the duration must be set first (see section titled “Selecting the duration of the pyro-clean function).
2. Press the button until the indicator ▼ blinks beside symbol ◔.
3. Turn knob **2** to set the time you want the pyro-clean to finish.
4. Press the button to confirm.

Selecting special functions

The special**“Keep Warm”** and **“Extra-browning”** functions are available only when programming cooking time or switch-off time.

Keep warm

This function keeps the temperature in the oven at 60°C at the end of the cooking cycle when the oven is on automatic function.
The **“Keep Warm”** function can only be selected in combination with ▭ ▭ ✲ ✲ 🌡 functions.

1. Set the cooking and end of cooking times. See sections titled “Selecting the cooking time” and “Selecting the end of cooking time”.
2. Press button **1** until the red indicator blinks on the display next to the symbol and “-C” appears.
3. Turn knob **3** to “60C”.
4. Press button **3** or wait 20 seconds for the setting to be accepted automatically.

Extra-browning

Use this function to brown food (eg. a roast) while cooking. Choose either level 1, 2 or 3.

1. Set the cooking and end of cooking times. See the sections titled “Selecting the cooking time” and “Selecting the end of cooking time”.
2. Press the key until the red indicator on the display blinks next to the symbol ▭, and “0” appears.
3. Turn knob **2** to select the food browning level: (1, 2 or 3).
4. Press the button twice or wait 20 seconds for the setting to be confirmed automatically.